

Recipe – Shrimp Gazpacho

Ingredients:

- ¼ cup fresh lemon juice
- 1 cup very finely diced cucumber or zucchini
- 1 red pepper, diced into ¼- inch pieces
- 4 medium tomatoes chopped
- ½ medium red onion, finely minced
- 3 medium cloves garlic, pressed
- a few dashes hot sauce
- 1 Tbsp balsamic vinegar
- 3 Tbsp chopped fresh cilantro or available fresh herbs
- 2 Tbsp extra virgin olive oil
- about 30 shrimps *
- 3 cups tomato juice
- salt and pepper to taste

Directions:

Heat a pot of water to simmering and add shrimp. Cook briefly until just done, about 3 minutes. Drain and chop. Cool.

Combine all ingredients.

Serve cool.

Serves 6.

* Cooked scallops and other seafood also work.